LUNCH

TAPAS LUNCH 24/PERSON

A selection of our best and quickest tapas, served to share amongst the table. Dessert included.

TAPAS | CHOOSE 2 PER PERSON:

CRUNCHY CABBAGE SALAD (GF)
LITTLE GEM SALAD (GF)
MARKET SALAD (GF)
PATATAS BRAVAS* (GF)
CROQUETAS DE SETAS*
CROQUETAS DE JAMÓN*
CHICKEN SKEWERS (GF)
ALBÓNDIGAS
ANGUS BEEF SLIDERS*

DESSERT | CLASSIC CHURROS
with choice of sauce: dulce de leche, hot chocolate, or nutella (All 3 sauces for +$4)

SALAD ADDITIONS

Add to any salad: Chicken 9, Steak* 12, Salmon 11, Boquerones 6, Ahi Tuna 18, Shrimp 10, Avocado 5

BOWLS

GRILLED SALMON* (GF) 19
Black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

AHI TUNA CRUDO* (GF) 26
Black rice, avocado, grape tomato, fava bean, citrus vinaigrette, fresh chives

ROASTED CHICKEN* (GF) 18
Black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

BOQUERIA

BOSTON SEAPORT
25 THOMSON PLACE, BOSTON

DIPS & SPREADS

4 for 28

ESCALIVADA 8 (GF)
Fire-roasted eggplant, red peppers and onions, yogurt

AJO BLANCO 8 (GF)
Creamy almond and garlic dip, tomatoes, cucumber

SOBRASADA HUMMUS 8 (GF)
Mallorcan pork sausage, quince purée

MEL I MATÓ 8 (GF)
Whipped ricotta, walnuts, honey

Served with choice of crudités or warm flatbread.

CHEESE & CHARCUTERIE

A la carte | 3 for 25 | 6 for 42

CHEESE

AGED MAHÓN 7
Tangy, citrusy cow's milk

CAÑA DE CABRA 7
Creamy, bright goat's milk

AGED MANCHEGO 12
Nutty, caramel sheep's milk

VALDEÓN 7
Sharp, creamy blue blend

TRUFFLE GOAT CHEESE 9
Earthy and sweet, goat's milk

CHARCUTERIE

JAMÓN SERRANO 12
Aged 16 months, savory, slightly sweet and nutty

SALCHICHÓN IBÉRICO DE BELLOTA 14
Cured pork sausage, seasoned with whole peppercorns

CHORIZO IBÉRICO DE BELLOTA 13
Mildly spicy cured pork sausage, seasoned with smoked pimentón

JAMÓN IBÉRICO DE BELLOTA 39
2 oz hand-carved portion of acorn-fed and 48-month Ibérico ham from Spain's prize black Iberian pigs; deep, nutty flavor and unmistakable marbling.

CLASSIC TAPAS

CROQUETAS DE SETAS* 9
Creamy mushroom croquettes, truffle allioli

TORTILLA ESPAÑOLA* 10 (GF)
Traditional Spanish potato and onion frittata, garlic allioli

PAN CON TOMATE 8
Catalan-style toast with tomato, garlic and olive oil

PIMIENTOS DE PADRÓN 9.5 (GF)
Blistered Shishito peppers, coarse sea salt

CROQUETAS DE JAMÓN* 9
Creamy Serrano ham croquettes, quince purée

DÁTILES CON BEICON 10 (GF)
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

BOQUERONES* 9 (GF)
Pickled white anchovies, house-made potato chips

PATATAS BRAVAS* 13.5 (GF)
Crispy potatoes, salsa brava, pimentón, garlic allioli

SALADS & VEGETABLES

FENNEL AND APPLE SALAD 14 (GF)
Mahón cheese, walnuts, mint, citrus dressing

CRUNCHY CABBAGE SALAD 11 (GF)
Toasted almonds, pomegranate, sesame seeds

LITTLE GEM SALAD 18 (GF)
Little Gem lettuce, roasted grapes, seared Caña de Cabra cheese, toasted pine nuts

MARKET SALAD 12 (GF)
Spring lettuces, fresh herbs, sherry-lime vinaigrette

MAITAKE & OYSTER MUSHROOM SKEWERS 15
Hazelnut romesco, grilled lemon

ROASTED CARROTS 16 (GF)
Yogurt, pistachios, honey

GRILLED BROCCOLINI 14 (GF)
Ajo blanco, golden raisins, Marcona almonds

ROASTED SWEET POTATO 13 (GF)
Sriracha yogurt sauce, pistachio-hazelnut crumble, molasses, honey, lemon

SPICED FRIES 9 (GF)
Hot pimentón salt

CHEF'S MENU

BOQUERIA ESSENTIALS
49 P/P

A generous introduction to Boqueria: our guests' favorite classic tapas and seasonal dishes.

THE SEASONAL SELECTION
55 P/P

Built around what's new this fall: a few familiar favorites, plus seasonal vegetables and proteins, with your choice of one meat, fish or paella from *For the Table*.

IBÉRICO CELEBRATION
69 P/P

Our celebration menu: Jamón Ibérico, Secreto de Ibérico, and seasonal vegetables and proteins, with your choice of one meat, fish or paella from *For the Table*.

GENERAL MANAGER: RAY RAMIREZ
CHEF DE CUISINE: RAYEDON NUNNALLY-BENNETT

SEAFOOD

TUNA CRUDO* 26 (GF)
Yellow-fin tuna, shallots, capers, lemon, olive oil

PULPO 24 (GF)
Seared octopus, olive oil crushed potatoes, Manzanilla olivada

SEARED SKATE WING 19 (GF)
Citrus mashed potatoes, lemon caper butter, toasted pine nuts

PINTXOS DE GAMBAS Y CALAMAR 22
Bacon-wrapped squid and shrimp skewers, lentils, smoked paprika vinaigrette

GAMBAS AL AJILLO 19.5 (GF)
Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

MEAT

PINTXOS MORUNOS* 16
Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CHICKEN SKEWERS 15 (GF)
Roasted red pepper and Nyora sauce, pickled shallots

ALBÓNDIGAS 17.5
Beef and pork meatballs, tomato sauce, sheep's milk cheese

STRIP STEAK* 4OZ 18 | 8OZ 36 (GF)
Brandt Ranch NY Strip, salsa verde, lemon allioli

Add pimentón spiced fries — 7

HALF ROASTED CHICKEN 25 (GF)
Lemon, herbs, salsa verde

ANDALUSIAN STYLE LAMB CHOPS* 25 (GF)
Four marinated lamb chops, served with lemon

SECRETO DE IBÉRICO* 36 (GF)
Richly marbled seared Ibérico pork, white romesco, shoestring potatoes

ANGUS BEEF SLIDERS* 15
Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

FOR THE TABLE

Each of these dishes serves 2-3 people

CHICKEN & CHORIZO PAELLA 46 (GF)
Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika

VEGETABLE PAELLA 38 (GF)
Bomba rice, eggplant, broccoli, peas, tomatoes, piquillo peppers

SEAFOOD PAELLA* 58 (GF)
Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels

WHOLE ROASTED BRANZINO 49 (GF)
800g Branzino in traditional "Bilbaína" preparation with pimentón, olive oil, garlic

WHOLE ROASTED CHICKEN 44 (GF)
Lemon, herbs, salsa verde

ANDALUSIAN STYLE LAMB CHOPS* 48 (GF)
Eight marinated lamb chops, served with lemon

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BOQUERIA

BAR DE TAPAS

EST. 2006

RESTAURANTE

BOQUERIA